# ALTERNATIVE SWEETENERS USE IN FOOD SUPPLY IS SOARING

Greater Transparency in Labeling Needed for Consumer Awareness

### OVER THE LAST 5 YEARS

the number of food products that contain at least one non-nutritive sweetener has increased by

300%\*

## 76% consumers

want to know if their food contains sugar substitutes, but **63%** of the

time consumers are unable to correctly identify them on food ingredient lists



Bread • Cereal • Granola bars • Yogurt Ice cream • Milk • Children's beverages

### 73% parents

want to know the amount of sugar substitutes in their children's food but

this information is not available

# tes in their

#### SOME OF THE ALTERNATIVE SWEETENERS IN YOUR FOOD

- XylitolSorbitol
- Hydrogenated Starch Hydrolysates
- Saccharin
- Acesulfame Potassium
- Sucralose
- Isomalt
- Lactitol

## 69% shoppers

think products claiming to be no/low or reduced sugar are **lower in calories**, but many are not

sugar es,

# 66% OF CONSUMERS

want food companies to be required to identify sugar substitutes as "SWEETENERS" on ingredient labels.

### U.S. FDA SHOULD REQUIRE FOOD COMPANIES TO

### ADD THE TERM

"Sweetener" in parentheses to sugar substitutes on ingredient lists

### CLEARLY LABEL

**the amount of sugar substitutes** on the front of children's food and beverage products

### REQUIRE

**"Sweetened With..."** disclosure alongside no/low/reduced sugar claims if the product contains sugar substitutes the potential gastrointestinal side effects from the consumption of sugar alcohols and certain sugar substitutes

DISCLOSE

#### ENSURE

all sugar content claims related to no/low/reduced sugar products are truthful and non-misleading

\*Baker-Smith CM, et al., American Academy of Pediatrics, Committee on Nutrition. <u>Pediatrics</u>. 2019;144(5):e20192765. Follow along on social



